



Total Food Machines
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com

N&N Nadratowski Mixer Grinders

N&N Nadratowski Mixer Grinders

Maximize your processing efficiency with our premium range of N&N Nadratowski Mixer Grinders at Total Food Machines.

N&N Mixer Grinders combine high-performance mixing and precision mincing into a single, space-saving system designed to maximize your processing line's efficiency.

Each machine utilises a specialised, ultra-gentle paddle action that eliminates product damage, perfectly preserving the natural texture, moisture, and premium quality of your ingredients.

From burgers and meatballs to mashed potatoes and pet food, they deliver a perfectly consistent blend every single batch.

Equipped with advanced PLC recipe controllers, they automate production and boost throughput up to a massive 5 tonnes per hour.

Built from rugged industrial stainless steel, they ensure fast product discharge, effortless cleaning, and compliance with the highest hygiene standards.

They are the ultimate solution for food manufacturers looking to reduce labor costs, increase volume, and maintain a flawless end product.

Streamline Your Processing Line: High-Capacity Blending & Precision Mincing in One Powerful System

Premium Applications

Meat & Poultry: Perfect for burgers, meatballs, sausage stuffing, fishcakes, kebabs and vegetables

Ideal for cooked potatoes, mashed potato, and wet vegetable mixes.

Petfood Production: Excellent blending consistency for high-volume petfood lines.

N&N Nadratowski 450/160 Mixer Grinder

An agile, high-throughput machine perfect for medium-sized processing lines looking to streamline their mixing and marinating.

Capacity: 450-litre mixing bowl with a 360-litre maximum filling capacity.

Output: Produces up to 2 tonnes per hour (product dependent). Specs: 160mm mincing/grinding head.

Discharge: Empties straight into standard tote bins.

Options: Available with an integrated Tote Bin Loader for automated feeding.

Dimensions (Standard): 1760mm (H) x 1660mm (W) x 1480mm (L). Dimensions (With Loader): 2710mm (H) x 1660mm (W) x 2310mm (L).

N&N Nadratowski 900/200 Mixer Grinder

Built for heavy-duty industrial environments demanding high-volume hourly output without sacrificing product quality.

Capacity: 900-litre mixing bowl with a 650-litre maximum filling capacity.

Output: High-capacity production up to 5 tonnes per hour (product dependent). Specs: Heavy-duty 200mm mincing grinding head, 6-bar air requirement, and 1970 kg total weight.

Control: Advanced, user-friendly PLC Control system.

Options: Available with a Tote Bin Loader to minimize manual handling.

Dimensions (Standard): 2000mm (H) x 1700mm (W) x 1860mm (L). Dimensions (With Loader): 3200mm (H) x 1700mm (W) x 2690mm (L).

N&N Nadratowski MG-900/160 Mixer Grinder A premium, twin-shaft paddle mixer designed for both fresh and flaked meat grinding, as well as delicate vegetarian mixes.

Capacity: 900-litre twin-shaft paddle mixer with a 650-litre maximum filling capacity. Specs: 160mm grinding head with a 18.5/30.0 kW grinder power option.

Control: Mitsubishi PLC touch screen storing up to 99 custom recipes.

Design: Grinder worm sits in the lower chamber for fast mixing and short discharge times.

Hardware: Pneumatic opening/closing lid. Deposits directly into 200L tote bins.

Optional Upgrades: Gristle removal system, water dosing, weigh cells, easy-clean paddles, polished internal bowl, and tote bin lifter.

Dimensions: 2000mm (H) / 3250mm (Lid Open) x 1700mm (W) x 1860mm (L). Weight: 1970 kg.

N&N Nadratowski MG-1500/200 Mixer Grinder

Our ultimate, high-capacity system built for massive volume utilisation, fast blending cycles, and excellent absorption of liquids and spices.



Capacity: 1500-litre twin-shaft paddle mixer with a 1200-litre maximum filling capacity.

Power: 200mm throat diameter with high-performance 36.0/55.0 kW grinder power options.

Control: Advanced Mitsubishi PLC holding 99 specialized programs.Vacuum Setup (Optional): Significantly improves curing, enhances protein extraction, and controls pre-mix density.

Build: 100% heavy-duty stainless steel construction, pneumatic lid, and a total weight of 2780 kg.

Dimensions: 2280mm (H) / 3300mm (Lid Open) x 2500mm (W) x 2210mm (L).

For further information on our range of N&N Nadratowski Mixer Grinders contact Total Food Machines on 02890 994 202 or email sales@totalfoodmachines.com

Direct Web Link <https://totalfoodmachines.com/machine/6545/n-n-nadratowski-mixer-grinders>

More Images





**N&N NADRATOWSKI
MIXER GRINDERS**

GENTLE TWIN-SHAFT MIXING WITH POWERFUL GRINDING
450 TO 1,500 LITRE PROCESSING SOLUTIONS



- GENTLE TWIN-SHAFT MIXING
- STAINLESS-STEEL CONSTRUCTION
- FRESH & FROZEN PROCESSING
- CONSISTENT MIXING & GRINDING
- RANGE OF CAPACITIES
- HYGIENIC, EASY-CLEAN DESIGN

OPTIONS: PLC CONTROL - TOTE LIFTERS - WATER DOSING - WEIGH CELLS - VACUUM



CONTACT OUR SALES TEAM TODAY

0044 (0) 2890 994 202

sales@totalfoodmachines.com

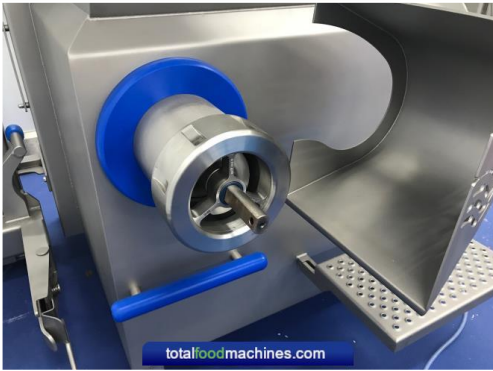
www.totalfoodmachines.com

CONSISTENT RESULTS

FLEXIBLE CAPACITIES

totalfoodmachines.com

MIX. GRIND. PERFORM.
"ENGINEERED FOR RESULTS."





Total Food Machines,
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com